

(FILE 'HOME' ENTERED AT 13:12:59 ON 04 DEC 2000)

FILE 'FSTA' ENTERED AT 13:13:13 ON 04 DEC 2000

L1	345 S CRANBERRIES
L2	7 S L1 AND COLOR
L3	4 S L2 AND JUICE
L4	0 S L3 AND (YELLOW BELL)
L5	28627 S BEVERAGES OR DRINKS
L6	777 S L5 AND COLOR?
L7	9 S L6 AND CRANBERRIES
L8	0 S L7 AND YELLOW
L9	1 S L1 AND HUSKS
L10	0 S L1 AND INFUSE
L11	2 S L1 AND (INFUSING OR INFUSED)

L3 ANSWER 1 OF 4 FSTA COPYRIGHT 2000 IFIS
AN 97(10):T0025 FSTA FS FSTA
TI **Color** intensive juices from berries.
AU Anon.
SO Confectionery Production, (1996) 63 (2) 20.
ISSN: 0010-5473.
DT Journal
LA English
AB Natural colorants derived from berries are discussed, with particular reference to products developed by WILD from berries such as **cranberries** and aronia berries. Aspects considered include: effect of anthocyanin content on the colour of berries; suitability of dark-coloured berries with high anthocyanin concn. for developing natural colorants; factors affecting anthocyanin content and colour intensity of berry juices (kind of fruit, ripeness of fruit and production method); definitions of colouring foodstuffs and food colours from the new EU guidelines on additives and colouring; selective methods for producing
red colours from berries (membrane techniques, electrodialysis and chromatography); techniques used to produce colouring foodstuffs i.e. intensely coloured berry **juice** concentrates; new high quality natural colorants, produced by WILD from a combination of fruits, which achieve stable, bright, natural looking colours with clearly defined tones; and health benefits suggested to result from consumption of anthocyanins. (BAW)
CC T (Additives, Spices and Condiments)
CT Colorants; Berries; COLORANTS NATURAL; Additives; Fruits specific